

Kebab vs Souvlaki (vsdiff.com)

Kebab	Souvlaki	Shared traits
<i>Origin:</i> Broad Middle Eastern & Central Asian roots; widely adapted across Levant, Turkey, Iran (approx. 13th-19th centuries consolidation).	<i>Origin:</i> Modern Greek street-food variant; widely codified in 19th-20th centuries , though skewering is older.	Both are skewered or grilled meat -based dishes commonly sold as street food.
<i>Typical meats:</i> Lamb, beef, chicken, sometimes offal.	<i>Typical meats:</i> Pork, lamb, chicken (pork predominant in many Greek regions).	Use of marinades or seasonings; served with bread and salads.
<i>Cooking:</i> Grill, rotisserie, or pan; variable size from chunks to ground meat.	<i>Cooking:</i> Small meat cubes or chops, grilled on short skewers.	Quick high-heat cooking favored for char and texture.
<i>Accompaniments:</i> Rice, flatbreads, sauces (yogurt, tahini, tomato-based).	<i>Accompaniments:</i> Pita, tzatziki (yogurt-cucumber), fries, lemon.	Often eaten by hand and adapted to local ingredients .

Source: <https://vsdiff.com/kebab-vs-souvlaki/>